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Cederberg Shiraz 2022



Dark, dense ruby in colour, opening to a savoury nose of black pepper, spice and dark, brooding fruit. An impressive wine, the palate revealing a more restrained and savoury expression than previous vintages. This stylistic evolution results in an elegant wine that retains the opulence and richness typical of high-altitude Cederberg Shiraz, while showing greater savoury nuance and finesse.

The savoury spice and dark fruit profile of this Shiraz make it a natural partner to richly flavoured dishes across a broad spectrum of flavours. As the adage goes...when in doubt, pair it with Shiraz. This Shiraz pairs best with slow-braised lamb shoulder with rosemary and garlic, pepper-crusted beef fillet or sticky pork ribs on the braai. The wine's savoury depth also complements umami-driven dishes such as miso soup or Vietnamese stir-fries. Shiraz generally avoids rind cheeses, preferring hard, mature cheeses such as aged Cheddar, Parmesan or Comté.

variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Western Cape
analysis : **alc :** 14 % vol **rs :** 3.0 g/l **pH :** 3.45 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Decanter Awards - Silver
2026 Syrah du Monde - Gold
2026 Platter's Wine Guide - 4.5 stars
2025 International Wine Challenge - Silver
2025 IWSC - Silver

Benefiting from diverse soil types, unpolluted air, and free-flowing crystal-clear water, Cederberg Wines is situated at 1 036 metres above sea level in a virus-free growing area. Consequently, 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. The climate is described as cool continental. In summer, expect a dramatic temperature drop at night, and, in winter, snow-capped mountains.

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age : 11.7 ha = 23 years and 3 ha = 6 years
Planted: 14.75 ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110
Harvest Date: 10 March - 13 April 2021

about the harvest: Degree balling at harvest: Early morning hand-harvested at 25-26°B.

in the cellar : Cold soaked for two days before being inoculated with yeast. During fermentation, colour/flavour extraction takes place with regular pumpovers every six hours along with two to three manual punchdowns of the grape cap. A maximum temperature of 27 °C is reached. On completion of fermentation, a further 10 to 14 days of extended skin maceration takes place before pressing and transferring into 225 L French oak barrels. Malolactic fermentation is completed in barrel and further maturation takes place over 15 months in 45% 1st fill, 45% 2nd fill and 10% 3rd fill tight- and medium-grain 100% French oak barrels with medium toasting.

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